

Warm Potato Salad

Ingredients:

- 1 pound small red potatoes
- 1 tbsp Dijon mustard
- 1 tbsp whole grain mustard
- 2 rice vinegar
- 2 teaspoon red wine vinegar
- 2 tablespoons shallot
- 1 tbsp olive oil
- 2 tbsp parsley
- 1/4 salt
- 1/4 ground pepper

Nutrition Facts

Servings: 6

Amount per serving

Calories **83**

% Daily Value*

Total Fat 2.6g **3%**

Saturated Fat 0.4g **2%**

Cholesterol 0mg **0%**

Sodium 54mg **2%**

Total Carbohydrate 13.1g **5%**

Dietary Fiber 1.4g **5%**

Total Sugars 0.8g

Protein 1.7g

Directions:

1. Put potatoes in stock pot, cover with water, bring to a boil over high heat.
2. Reduce heat to medium and cook 15-20 minutes
3. Drain and let stand until just cool enough
4. Cut potatoes in quarters and place in serving dish
5. In a small bowl, whisk together the mustards, vinegars, and shallots until well blended. Slowly whisk in olive oil, parsley, salt, and pepper.
6. Pour dressing over warm potatoes, mix gently and serve warm.